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FAIRS Product Specific

Milk Beverages: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Milk Beverages (GB11673) and should be used a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB11673-1989 "Hygienic Standard for Milk Beverage."

BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Milk Beverage include:

- Modifications were made to the structure and to the definitions of the original standard.
- Modifications were made to the hygienic requirements for raw materials, food additives, production and processing procedures, packaging, labeling, storage and transportation. We have added the Total Amount of Arsenic index according to GB4810 and modified the lead index in accordance with GB14935.
- The index requirements for the total amount of arsenic of the original standard are executed according to the regulations of this standard 4.2.
- The use range of "fat" index was modified as "only applicable to the milk beverages made by fresh milk as raw material."

Drafting Units of this Standard: Food Hygiene Supervision and Inspection Institute of Shanghai Municipality, Hengzhou Wahaha Group Co., Ltd., Beijing Sanitation and Antiepidemic Station, Public Hygiene Supervision Institute of Tianjin Health Bureau, Hygiene Supervision Institute of Liaoning Province.

Drafters of this Standard: Xu Xin, Wang Meiling, Yu Ting, Cui Chunming, Wang Xutai, Liang Jin, Zhang Zheng.

GB11673-XXXX Hygienic Standard for Milk Beverage

1. Scope

This Standard includes product characteristics, food additive use, hygienic requirements for production and processing, labeling, packaging, transportation, storage, and testing methodologies. This Standard applies to the milk beverage with relevant flavor that is made by fresh milk or milk powder, with adequate auxiliary material added.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 Labels for Packaging, Storage, and Transportation
 GB 2760 Hygienic Standard for Food Additive Use
 GB/T4789.21 Food Hygiene Microbial Inspection of Frozen Drinks and Drinks
 GB/T5009.5 Determination of Protein in Food
 GB/T5009.6 Determination of Fat in Food
 GB/T5009.11 Determination of Total Arsenic and Inorganic Arsenic Amount
 GB/T5009.12 Determination of Lead in Food
 GB/T5009.13 Determination of Copper in Food
 GB7718 National Standard for Food Labels
 GB12695 Hygienic Criteria for Beverage Factories

3. Composition and Quality Requirements

3.1 Raw Material Requirements

Shall conform to the corresponding standards and relevant regulations.

3.2 Organoleptic Requirements

Such products shall have the proper color, flavor and taste of added materials without any peculiar smell, and they shall be even in texture, without any visible foreign matter.

3.3 Physical and Chemical Requirements

The physical and chemical index shall meet the regulations in Table 1.

Table 1. Physical and Chemical Requirements

Item	Requirements
Protein, g/100 ml \geq	1.0
Fat ^a , g/100 ml \geq	1.0
Total Amount of Arsenic (in As), mg/L \leq	0.2
Lead (Pb), mg/L \leq	0.05
Copper (Cu), mg/L \leq	5.0
^a Only applicable to the products with milk as raw material	

3.4 Microbial Requirements

The microbial requirements shall meet the regulations in Table 2.

Table 2. Microbial Requirements

Item	Requirement
Total bacterial colony number, cfu/ml \leq	10,000
Coliform group, MPN/100 ml \leq	40
Mildew, cfu/ml \leq	10
Barm, cfu/ml \leq	10
Pathogenic bacteria (salmonella, Shigella, staphylococcus)	Must not be detected

4 Food Additives

4.1 Food additive quality shall conform to the relevant standards and regulations.

4.2 The variety and amount of food additives used shall conform to regulations specified in GB2760.

5. Hygienic Requirements for Food Production and Processing Procedures Shall conform to the regulations specified in GB12695.

6. Packaging

The packaging containers and materials shall conform to relevant hygienic standards and regulations.

7. Labeling

The identification requirements for casehardened packages shall meet GB7718 regulations.

8. Storage and Transportation

8.1 Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2 Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methodologies

9.1 Physical and Chemical Inspection

9.1.1 Protein: Determined in accordance with the methods specified in GB/T5009.5

9.1.2 Fat: Determined in accordance with the methods specified in GB/T5009.6.

9.1.3 Lead: Determined in accordance with the methods specified in GB/T5009.12.

9.1.4 Total Amount of Arsenic: Determined in accordance with the methods specified in GB/T5009.11.

9.1.5 Copper: Determined in accordance with the methods specified in GB/T5009.13.

9.2 Microbial Inspection: Determined in accordance with the methods specified in GB/T4789.21.

END TRANSLATION